



Starters

The Daily Soup
Cup 4 Bowl 5

- Farmers Market Flat Bread**
weekly selection of local and seasonal ingredients 8
- Shrimp Cocktail**
spicy cocktail sauce 10
- Blue Crab Salad**
lime, avocado, mint, cress, tempura crispies.....12
- Pulled Pork Sliders**
crispy jalepeno chips, pickled red onion, root beer bbq 8
- Artisan Cheese Plate**
chef's selection of three cheeses, seasonal fruit, candied pecans, local honey.....13

Desserts

- Chocolate Brownie**
chocolate sauce, chantilly cream, raspberry coulis..... 6
- Chocolate Peanut Butter Bomb**
Chocolate cake with peanut butter ice cream, chocolate ganache 7
- Apple Crumble**
cinnamon crunch topping, vanilla bean ice cream 6
- Pumpkin Cheese Cake**
pistachio brittle, blackberry..... 7
- House Made Ice Cream**
vanilla, cookie dough 3
- Sorbet**
strawberry, mango 3

Sides

- Baked Potato**.....4
- Turnip Greens**3
- French Fries**3
- Seasonal Fruit**4
- Baby Vegetables**4
- Macaroni & Cheese**.....4
- Whipped potatoes**.....4
- Creamy Grits**.....4

Salads

- Cobb**
grilled chicken, avocado, egg, bacon, corn, tomato, bleu cheese, white balsamic vinaigrette..... 12
- The Wedge**
red onion, cherry tomato, crispy pancetta, corn bread croutons, blue cheese..... 8
- House**
cucumber, tomato, tillamook cheddar, hard boiled egg, bacon, house vinaigrette.....6
- Hearts of Romaine**
avocado, pine nuts, blue cheese, caesar dressing.....8
- The Italian**
olive oil and rosemary marinated shrimp, tomato, smoked mozzarella, cucumber, pine nuts, piquillo pepper vinaigrette.....14
For salad entrees add chicken or shrimp +4

Entrees

- Painted Hills Filet**
tillamook cheddar potato puree, fried onion, asparagus, sauce bordelaise.....28
- Ashley Farms Chicken**
wild rice risotto, tomato confit, fennel-apple salad, lemon oil 20
- Scottish Salmon**
three cheese risotto, bell pepper broth, grilled asparagus..... 21
- Yellow Fin Tuna**
edamame, napa cabbage, radish, ginger orange vinaigrette 26
- Beef Sirloin**
truffled au gratin potatoes, carrot confit, rosemary jus..... 21
- Stout Glazed Pork Chop**
mixed bean cassoulet, turnip greens, smoked tomato jam 24
- Shrimp & Grits**
tasso ham, green chili cream 18
- Chicken Piccata**
whipped potatoes, baby vegetables, lemon caper pan sauce..... 13
- Spaghetti Ala Bolognese**
fresh parmesan cheese, garlic toast..... 12
- Southern Specialty of the Day** 12
- Fish of the Day** mkt price

Burgers & Sandwiches

- Steak Quesadilla**
pico de gallo, pepper jack cheese, sour cream..... 11
- Grilled Ham & Pepper Jack Pimento Cheese**
garlic herb fries 8
- Old Fashioned Cheeseburger**
tillamook cheddar, lettuce, tomato, onion, french fries..... 9
- Monterey Grilled Chicken**
Benton's bacon, swiss cheese, red onion, tomato, shoestring french fries..... 10
- Creamy Chicken Salad**
house recipe on whole wheat, medley of seasonal fruit.....8
- Spicy Tuna Burger**
wasabi mayo, pickled ginger, sweet tomato relish, sriracha fries 11



BEERS

DOMESTICS		IMPORTS	
BUD LIGHT	\$2.75	AMSTEL LIGHT	\$4
BUDWEISER	\$2.75	BASS ALE	\$4
COORS	\$2.75	CORONA	\$4
COORS LIGHT	\$2.75	CORONA LIGHT	\$4
MICHELOB LIGHT	\$2.75	HEINEKEN	\$4
MICHELOB ULTRA	\$2.75	NEWCASTLE	\$4
MILLER LITE	\$2.75	GUINNESS	\$4.50
SAM ADAMS	\$4		
YUENGLING	\$2.75		
FAT TIRE	\$4		

CORDIALS

BAILEY'S IRISH CREAM	\$5
DISARRONO AMARETTO	\$5
FRANGELICO	\$5
GRAND MARNIER	\$7
KAHLUA	\$5

PORT WINE

SANDEMANS TAWNY	\$9
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OTHER BEVERAGES

PANNA	\$2.50
SAN-PELLEGRINO	\$4.50
IBC ROOT BEER	\$2.25
HOMEMADE FRUIT TEA	\$2
HOT TEAS	\$1.95

WHITES

SPARKLING

KORBEL	CALIFORNIA	\$8	\$30
LUNETTA PROSECO	ITALY	\$9	\$34
MOET IMPERIAL	FRANCE		\$78

PINOT GRIGIO

MEZZA CORONA	ITALY	\$6	\$22
MARCO FELLUGA	ITALY	\$8	\$30

SAUVIGNON BLANC

LONELY COW	NEW ZEALAND	\$7	\$26
SPY VALLEY	NEW ZEALAND	\$8	\$30

CHARDONNAY

GLASS MOUNTAIN	CALIFORNIA	\$5	\$18
RODNEY STRONG	CALIFORNIA	\$8	\$30
CATENA	ARGENTINA	\$10	\$38
FERRARI CARANO	CALIFORNIA	\$10	\$38

RIESLING & WHITE ZINFANDEL

J LOH	CALIFORNIA	\$6	\$22
BERINGER WHITE ZINFANDEL	CALIFORNIA	\$5	\$18

REDS

SHIRAZ & ZINFANDEL

HARDY NOTTAGE HILL SHIRAZ	AUSTRALIA	\$8	\$30
RAVENSWOOD ZINFANDEL	CALIFORNIA	\$9	\$34

CABERNET SAUVIGNON

STERLING	CALIFORNIA	\$8	\$30
J. LOHR SEVEN OAKS	CALIFORNIA	\$9	\$34
PENFOLDS KOONUNGA	AUSTRALIA	\$9	\$34
CAKEBREAD	CALIFORNIA		\$99
STAGS LEAP	CALIFORNIA		\$95

PINOT NOIR

MARK WEST	CALIFORNIA	\$9	\$34
KIM CRAWFORD	NEW ZEALAND	\$10	\$38

MERLOT

GLASS MOUNTAIN	CALIFORNIA	\$5	\$18
BLACKSTONE	CALIFORNIA	\$7	\$26
MARKHAM	CALIFORNIA	\$9	\$34

ITALY & SPAIN

PLACIDO CHIANTI	ITALY	\$8	\$30
RED GUITAR	SPAIN	\$8	\$30